

# Chicken & Spaghetti

Suola Lekas

Clean 2 chickens and remove skin. Allow for 3 pieces/person.

In a large roasting pan cover chicken with a generous amount of olive oil. Add salt, pepper, a couple cloves of garlic, and a medium onion chopped. Put into oven at 400-450C.

When chicken is brown after about 1 hour, add 1 large can tomato sauce (680 mL) and one can water. Stir every 10 minutes. Finish cooking for approximately .5 - 1 hours.

When chicken is done, drain pan & keep strained fluids. Clean pan. Fill pan 1/2 full of water, chicken run off, and another 1/2 can of tomato sauce. Run water over the chicken bits so sauce goes into the spaghetti pot. Bring to boil in oven. Add spaghetti & salt. Should take 1 hour total. Stir frequently.

Dave and Nancy put the stove on convect at 450C and use extra tomato sauce. An index finger to thumb circle of dry spaghetti per person. An extra two measurements for leftovers.